

WE CLAIM:

1. A comestible food comprising a multi-component dough, the multi-component dough comprising:

- 5 (a) a first unleavened dough planar region;
(b) a second yeast leavened dough planar region; and
(c) a filling or topping in contact with the first region;

wherein the first region differs from the second region in moisture content, fat content combinations thereof and wherein the multi-component dough is suitable for baking to
10 provide a baked item having a crisp, flaky exterior layer derived from the second layer and a tender, soft inner layer derived from the first layer.

2. The comestible food of claim 1, wherein the second region has a moisture content of about 50 to 55 wt%, the first region has a moisture content of about
15 30 to 45 wt% and the ratio of thickness of the first region to the second region is about 1:0.5 to 0.05.

3. The comestible food of claim 1, The second region has a fat content of about 2 to 20 wt%, the first region having a fat content of about 5 to 25 wt% and the
20 ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

4. The comestible food of claim 1 wherein the second region comprises 50 to 55 % water and about 2 to 20 wt% fat and the first region comprises about 30 to 45 % water and about 5 to 25 wt% fat and the ratio of thickness of the second region to the
25 first region is about 1:0.5 to 0.05.

5. The baked comestible food comprising the product of baking the multi-component dough of claim 1.

6. The multi-component dough for a baked crust of claim 1 wherein the food is frozen and the first dough region comprises a sheeted layer and the second dough region comprises a sheeted layer.

5 7. The multi-component dough for a baked crust of claim 3 wherein the second dough layer comprises a moisture content of about 50 to 55 wt% and a fat content of about 2 to 20 wt% and the first dough layer comprises a moisture content of about 30 to 45 wt% and a fat content of about 5 to 25 wt%.

10 8. The multi-component dough for a baked crust of claim 1 wherein the second dough region is about 1 to 3.5 mm thick.

9. The multi-component dough for a baked crust of claim 1 wherein the first dough region is about 0.3 to 0.6 mm thick.

15 10. The multi-component dough for a baked crust of claim 1 wherein the second dough region and the first dough region comprise a formulation comprising wheat flour.

20 11. The multi-component dough for a baked crust of claim 1 wherein the multi-component comprises an edible barrier layer between the first dough region and second dough region.

25 12. The multi-component dough of claim 1 wherein the edible layer is an adhesive layer.

13. The multi-component dough of claim 1 wherein the edible layer is a moisture barrier layer.

14. The multi-component dough of claim 12 wherein an adhesive is selected from a group consisting of water and an aqueous dispersion of gelatinized starch.

5 15. The multi-component dough of claim 1 wherein the first dough layer comprises a laminated layer having four or more laminations and a fat content of about 5 to 25 wt%.

16. The multi-component dough of claim 15 wherein fat is selected from the group consisting of butter, margarine, vegetable oil, shortening, lard or mixtures thereof.

10

17. A comestible food comprising a multi-component dough, the multi-component dough comprising:

(a) a first lean formulation dough planar region having a thickness less than 0.8 mm;

15 (b) a second formulated dough planar region having a thickness of greater than about 1 mm;

wherein the first region differs from the second region in moisture content, fat content combinations thereof and wherein the multi-component dough is suitable for baking to provide a baked item having a crisp, flaky exterior layer derived from the first layer and a tender, soft inner layer derived from the second layer.

20

18. The comestible food of claim 17 wherein the second region has a moisture content of 50 to 55 wt%, the first region has a moisture content of about 30 to 45 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

25

19. The comestible food of claim 17 wherein the second region has a fat content of 2 to 20 wt%, the first region has a fat content of about 5 to 25 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

30

20. The comestible food of claim 17 wherein the first region comprises an unleavened layer and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

5 21. The comestible food of claim 17 wherein the second layer comprises a yeast leavened layer and the first layer is substantially free of leavening.

22. The baked comestible food multi-component dough comprising the product of baking the multi-component dough of claim 1.

10

23. The baked comestible food multi-component dough of claim 1 wherein the food is frozen and the first dough region comprises a layer and the second dough region comprises a layer.

15 24. The baked comestible food multi-component dough of claim 18 wherein the second dough layer comprises a moisture content of about 50 to 55 wt% and a fat content of about 2 to 20 wt% and the first dough layer comprises a moisture content of 30 to 45 wt% and a fat content of 5 to 25 wt%.

20 25. The baked comestible food multi-component dough of claim 21 wherein the thickness ratio of the first dough region to the second dough region is about 0.05 to 0.5:1.

25 26. The baked comestible food multi-component dough of claim 17 wherein the second dough region is about 1 to 3.5 mm thick.

27. The baked comestible food multi-component dough of claim 17 wherein the first dough region is about 0.3 to 0.6 mm thick.

28. The baked comestible food multi-component dough of claim 17 wherein both the first dough region and the second dough region comprise a formulation comprising wheat flour.
- 5 29. The baked comestible food multi-component dough of claim 17 wherein the multi-component dough comprises an edible layer between the first dough region and the second dough region.
- 10 30. The multi-component dough of claim 17 wherein the edible layer is an adhesive layer.
31. The multi-component dough of claim 17 wherein the edible layer is a moisture barrier layer.
- 15 32. The multi-component dough of claim 30 wherein an adhesive is selected from a group consisting of water and gelatinized starch.
- 20 33. The multi-component dough of claim 17 wherein the first dough layer comprises a laminated layer having four or more laminations and a fat content of about 5 to 25 wt%
34. The multi-component dough of claim 33 wherein fat is selected from the group consisting of butter, margarine, vegetable oil, shortening, lard or mixtures thereof.
- 25 35. A comestible food item comprising:
(a) a multi-component dough comprising:
(i) a first unleavened dough layer having a thickness less than about 0.9 mm; and
(ii) a second yeast leavened dough layer having a moisture
30 content of at least about 50 wt% having a thickness of greater than 1 mm;

(b) a filling portion in contact with the second dough inner layer; wherein the multi-component food item is suitable for baking to provide a baked item having a crispy and flaky crust outer layer corresponding to the first dough layer and a soft inner layer corresponding to the second dough layer.

5

36. The multi-component food item of claim 35 wherein the multi-component dough layer enrobes the filling portion to form a pouch-type sandwich food item.

10

37. The multi-component food item of claim 35 wherein the multi-component dough layer forms a pizza crust and the filling portion forms a pizza topping in contact with the second dough layer.

15

38. The baked comestible food comprising the product of baking the multi-component dough of claim 35.

20

39. The multi-component dough for a baked crust of claim 35 wherein the food is frozen and the second dough region comprises a layer and the first dough region comprises a layer.

40. The multi-component dough for a baked crust of claim 35 wherein the second layer comprises a moisture content of about 50 to 55% and a fat content of about 2 to 20%.

25

41. The multi-component dough for a baked crust of claim 35 wherein the first dough layer comprises a moisture content of less than about 45%.

42. The multi-component dough for a baked crust of claim 35 wherein the thickness ratio of first dough region to the second dough region is about 0.05 to 0.5:1.

30

43. The multi-component dough for a baked crust of claim 35 wherein the second dough region is about 1 to 3.5 mm thick.

44. The multi-component dough for a baked crust of claim 35 wherein the first dough region is about 0.3 to 0.6 mm thick.

45. The multi-component dough for a baked crust of claim 35 wherein the second dough region and the first dough region comprise a formulation comprising wheat flour.

46. The multi-component dough for a baked crust of claim 35 wherein the multi-component dough comprises an edible layer between the first dough region and the second dough region.

47. The multi-component dough of claim 35 wherein the edible layer is an adhesive layer.

48. The multi-component dough of claim 35 wherein the edible layer is a moisture barrier layer.

49. The multi-component dough of claim 48 wherein an adhesive is selected from a group consisting of water and an aqueous dispersion of gelatinized starch.

50. The multi-component dough of claim 35 wherein the first dough layer comprises a laminated layer having four or more laminations and a fat content of about 2 to 20%.

51. The multi-component dough of claim 50 wherein fat is selected from the group consisting of butter, margarine, vegetable oil, shortening, lard or mixtures thereof.

52. A method of making a comestible food comprising a multi-component dough, the method comprising:

(a) forming a structure having at least:

(i) a first formulation dough planar region having a thickness less than 0.8 mm; and

(ii) a second formulated dough planar region having a thickness of greater than about 1 mm;

(b) heating the structure to a temperature sufficient to change water content, by at least 1wt.-%, in a region forming the multi-component dough; wherein in the multi-component dough the first region differs from the second region in moisture content, fat content combinations thereof and wherein the multi-component dough is suitable for baking to provide a baked item having a crisp, flaky exterior layer derived from the first layer and a tender, soft inner layer derived from the second layer.

53. The method of claim 52 wherein the structure is heated to a temperature of at least 170°F.

53. The method of claim 52 wherein the structure is heated with a metallic planar heated surface.

54. The comestible food of claim 53 wherein the second region has a moisture content of 50 to 55 wt%, the first region has a moisture content of about 30 to 45 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

55. The method of claim 52 wherein the second region has a fat content of 2 to 20 wt%, the first region has a fat content of about 5 to 25 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

56. The method of claim 52 wherein the first region comprises an unleavened layer and the ratio of thickness of the second region to the second region is about 1:0.5 to 0.05.

5 57. The method of claim 52 wherein the second layer comprises a yeast leavened layer and the first layer is substantially free of leavening.

58. The method of claim 52 wherein the second dough layer comprises a moisture content of about 50 to 55 wt% and a fat content of about 2 to 20 wt% and the
10 first dough layer comprises a moisture content of 30 to 45 wt% and a fat content of 5 to 25 wt%.

59. The method of claim 52 wherein the thickness ratio of the first dough region to the second dough region is about 0.05 to 0.5:1.

15

60. The method of claim 52 wherein the second dough region is about 1 to 3.5 mm thick.

61. The method of claim 52 wherein the first dough region is about 0.3 to 0.6
20 mm thick.

62. The method of claim 52 wherein the multi-component dough comprises an edible layer between the first dough region and the second dough region.

25 63. The method of claim 52 wherein the edible layer is a moisture barrier layer.